

Mycook

1.8



THE FOOD PROCESSOR THAT REALLY COOKS.

Mycook 1.8
TAURUS
PROFESSIONAL



Executive Chef
HOTEL CONDES DE BARCELONA
Carles Fernández

Manuten
CONDES CATERING

“ MY SOURCE OF IMAGINATION AND CREATIVITY

Mycook 1.8 wakes up your creativity, open new possibilities and options in your daily menu.

“ COUNTLESS PROCESSING AND COOKING FUNCTIONS

Mycook 1.8 is the substitute of many apparatuses and tools, is a space-saver and a must in every professional kitchen.

MEDITERRANEAN FLAVOUR



The **Mycook** food processor is the only one in the market of its category with induction technology, entirely developed and manufactured by Taurus Group in Spain (EU).

The only one with "soft cooking" function, that combines a slow speed and ideal temperature, and extract from food its full flavour, typical from the mediterranean cuisine.

A robust kitchen robot, versatile and easy to use and handle, it is a must-have in every kitchen. It is the all-in-one tool that makes other equipment useless.

You can prepare: *sauces, soups, creams, aromatized dressings and oils, grinds, pastry emulsions, chocolate tempering, etc.*

With high performance set-up and powerful enough for the intensive professional kitchen use, it brings speed in processes including cooking, energy savings and security features.

- MIX
- GRIND
- COOK
- EMULSIFY
- KNEAD
- POWDER
- SHAKE
- LIGHT
- FRYING





INDUCTION TECHNOLOGY

Mycook 1.8 includes in its base an induction plate that allows heating on the jar thanks to the electromagnetism principle. The heat is uniformly spreaded on the low part of the jar, and combined with induction, cooking is much faster and efficient.



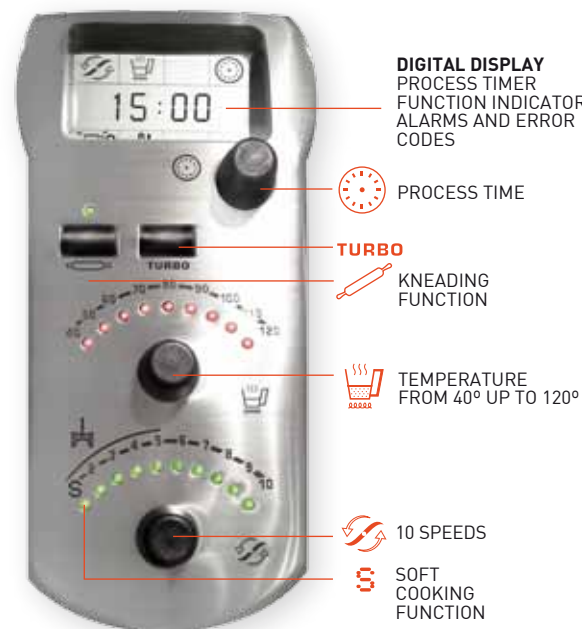
SPECIAL JAR

Mycook 1.8 uses a triple-wall jar combining stainless steel and aluminium specially designed for induction heating. The cover has an orifice to insert ingredients progressively, measuring cup, special stainless steel 4-knife blade, all parts easy to clean and with security features for a safe operation.

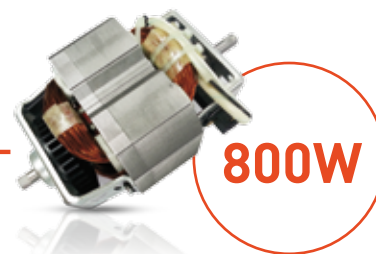


CLEAR & INTUITIVE CONTROL PANEL

Mycook 1.8 includes a very intuitive display for an easy, fluid and secure use. Stainless steel cover for a long-lasting life. Ergonomically designed backwards tilted for easy viewing.



PROFESSIONAL ENGINE



Mycook 1.8 is equipped with a 800W power professional engine, a really strong heart conceived for professional intensive usage.

Leader Chef UNILEVER FOOD SOLUTIONS
unileverfoodsolutions.es

Javier Guerra

THE BEST INVESTMENT TO REDUCE YOUR COSTS

Mycook 1.8 delivers significant savings in time and reduces the associated costs in many daily processes.



A ROBUST HELPER

Mycook 1.8 meets my intensive professional needs, thanks to its powerful enhanced engine.

Carles Mampel
Best bakery and Pastry artisan of Spain 1999
Sub-champion of the world Rimini 2005
PASTELERIAS BUBÓ

IT IS AN ESSENTIAL TOOL IN BAKERY AND PASTRY

Mycook is used for glazing, mixing, homogenizing, and specially for chocolate tempering.

IT HAS EVERYTHING, IT DOES ANYTHING.

It is a great help, specially for very fine textures.

FOR PROFESSIONALS FROM ANY FIELD

HIGH GASTRONOMIC CUISINE, BIG KITCHENS, CATERING PRODUCTION SITES, HOTELS, LITTLE RESTAURANTS, BAKERIES, READY-TO-EAT CONCEPTS, PUBS...

MULTIPURPOSE WITH COUNTLESS POSSIBILITIES

SPECIAL SLOW COOKING FUNCTION, gradually chops the food at low speed, so you will get the real taste of vegetables and food like the mediterranean style.

SPECIAL KNEAD FUNCTION, you will be able to knead all types of doughs, for bakery and specially for pizza, very simply and quick.



ADD-ONS

MIXING STICK AND KNEAD BUTTERFLY, included in the standard **Mycook 1.8**.

PROCESS BOOK included in the **Mycook 1.8**, shows different techniques examples that will stimulate your imagination.

STEAM COOKING TRAY and **STEAM BASKET**, extra options available for more cooking possibilities.



CREAMS
SAUCES
TARTARE
VINAGRETTE
OILS
PURES
MOUSSES
GLACÉ
DOUGH
ETC...



taurus

PROFESSIONAL

www.taurusprofessional.com

Mycook 1.8

JAR CAPACITY: 2L

TOTAL POWER: 1.800W

HEATING: 1.000W

ENGINE: 800W

R.P.M: FROM 100 UP TO 11.500

SPEEDS: 10 + TURBO SPEED

HEATING SYSTEM: INDUCTION

MAX. TEMPERATURE: 120°C

TIMER: 90 MINUTES

PROCESS MANUAL: YES

SPECIAL FUNCTION: KNEAD

SPECIAL FUNCTION: SLOW COOKING

ADD-ONS: MIXING STICK, KNEAD BUTTERFLY,

JAR WITH BLADE, BASKET (optional),

STEAMER TRAY (optional).

MANUFACTURED: IN THE EU, TAURUS GROUP.

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